Thinking of you

Electrolux

user manual

Built In Fan/ Steam Cooking Oven

EOB98000

We were thinking of you
when we made this product

Welcome to the world of Electrolux

Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. The Electrolux ambition is to offer a wide variety of quality products that make your life more comfortable. You will find some examples on the cover in this manual. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind. Good luck!

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The following symbols are used in this user manual:

⚠ Important information concerning your personal safety and information on how to avoid damaging the appliance.

General information and tips

Environmental information

Safety instructions

CE

This appliance conforms with the following EU Directives:

– 73/23/EEC dated 19.02.1973 Low Voltage Directive
– 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
– 93/68/EEC dated 22.07.1993 CE Marking Directive

Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.
- The appliance is fitted with a child safety device.

Safety during Operation

This appliance should be used only for the domestic cooking, roasting and baking of food.

- Be careful if connecting electrical appliances to sockets near this appliance. Electrical leads should **not** be allowed to come near the hotplates or to become caught under the hot oven door.
- **Warning: Danger of burns!** When in use, the oven interior surfaces become very hot.
- **Warning: When cooking with the Vigorous Steam function, do not under any circumstances open the oven door.** The escaping steam can cause moisture damage to furniture and cabinets. Avoid any direct contact with escaping steam.
- If you use alcohol in your cooking, a slightly flammable alcohol/air mixture may ensue. In this case, be careful when opening the door. Do not handle any sources of heat, sparks or naked flames when doing so.

Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

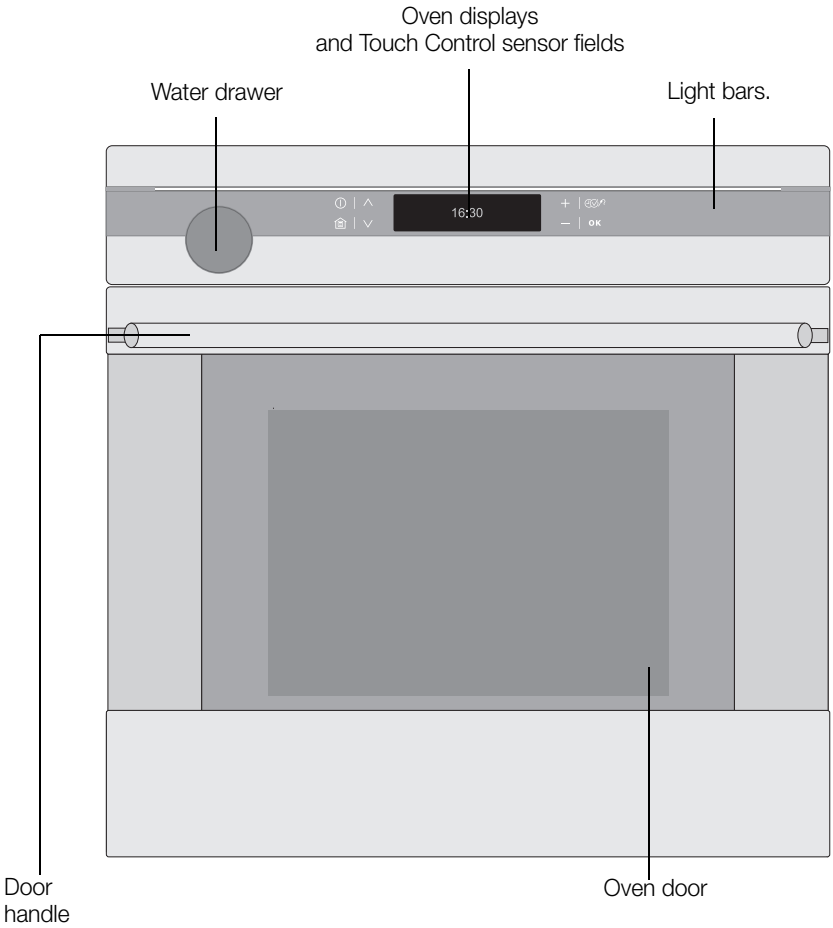
- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discoloration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.

Note on enamel coating

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Description of the Appliance

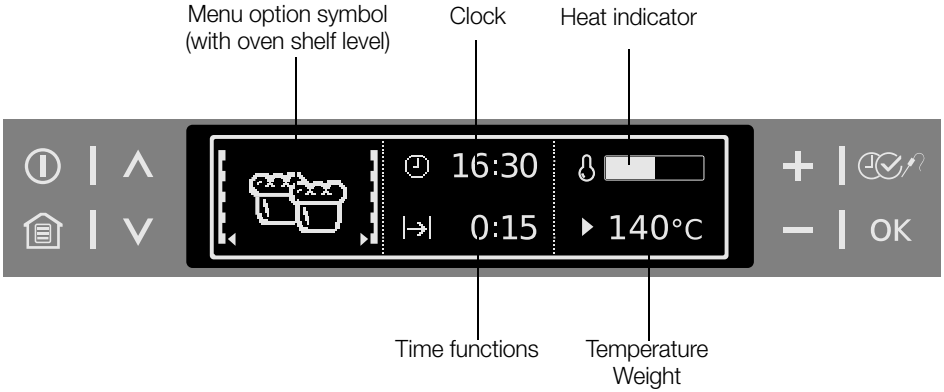
General Overview



The oven switches off after 2 minutes, if no function is selected and is changed at the oven nothing, the light remains however on. In order to switch off the light bar, oven switch on with ⏻ and switch off again.

The electronic oven controls

Indicators



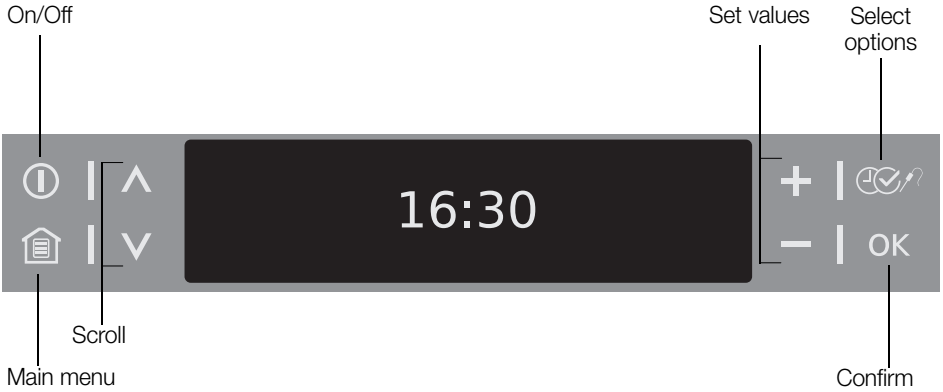
Symbols

Certain symbols are displayed in the displayed according to the function set.

Symbol		Display (Examples)	Function
	Countdown timer	4:30	The countdown timer is active.
	Time	10:00	Indicates the current time set.
	Duration	1:00	Indicates the period of time required for the cooking process.
	End Time	14:05	Indicates the time at which the cooking process is completed.
			End time is calculated when **Meatprobe** inserted.
	Delay start	0:45	Indicates the time from which the cooking process will run.
	Temperature		Indicates how far the oven has heated up.
			Rapid heat up is active (shortened heating up time).
	Weight	1.5 kg	Options: – Automatic weight is active. – Weight can be changed.
	Meatprobe	75°C	Options: – **Meatprobe** is plugged in – **Meatprobe Automatic** is active. – Core temperature can be changed.
	Heat+Hold	80°C	**Heat+Hold** is activated.

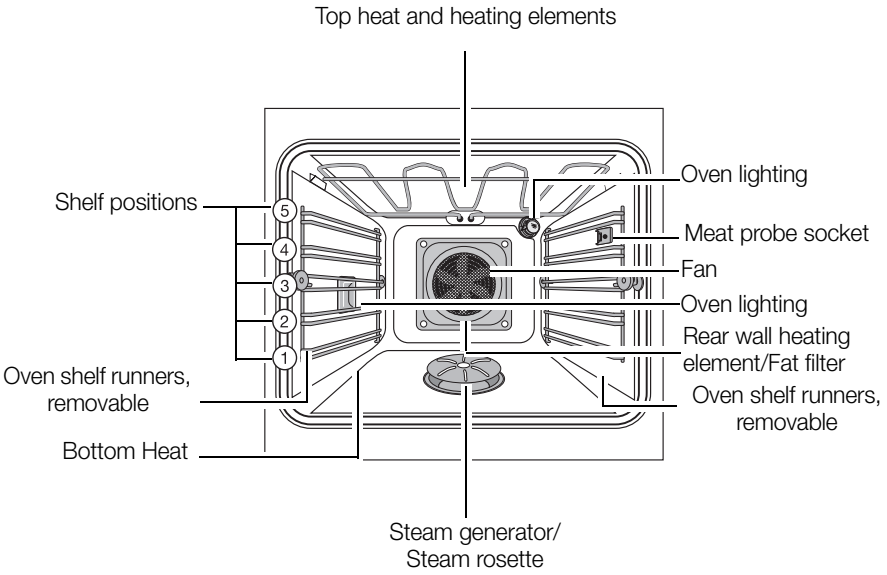
Touch Control sensor fields

The appliance is operated using Touch Control sensor fields. You control the functions by touching the sensor fields. **When you are using the controls make sure that you only touch one sensor field. If your finger is applied too flat, a neighbouring sensor field could be touched as well.**



Sensor field	Function	Comment
∧, ∨	To move down and up in the menu.	When a function is active: • Press once: Change to the higher menu (function remains active), after 5 seconds move again into the active menu option • Press twice: Up and down in the higher menu (function switches off)
⌂	To display main menu.	Functions set switch off (except for countdown timer).
OK	To confirm.	
⏻	To switch appliance on or off.	
⏲	To select time functions, additional functions and **Meat-probe**.	
+, −	To set values (e.g. temperature, time, weight, degree of cooking).	• To activate value: – Press once: Present symbol flashes – Press twice: Value can be set • To set values: – Press once: To set value in single steps – Hold down key: To set value in fast steps • When setting a cook time or time the display can be re-set to zero if + and − are pressed at the same time.

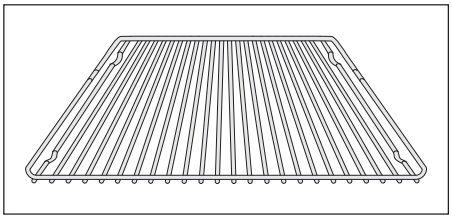
Oven Features



Oven accessories

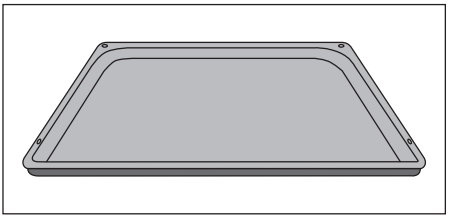
Oven shelf

For cookware, cake tins, roasts and grilled foods.



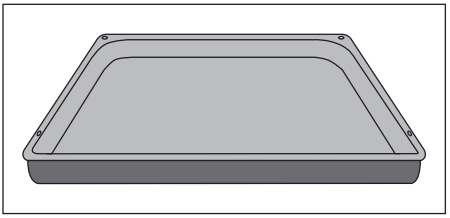
Baking tray

For cakes and biscuits
(not suitable for Full Steam cooking).



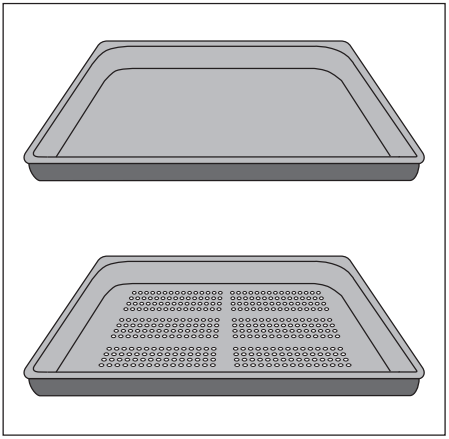
Roasting Pan

For baking and roasting or as a pan for collecting fat (not suitable for Full Steam cooking).



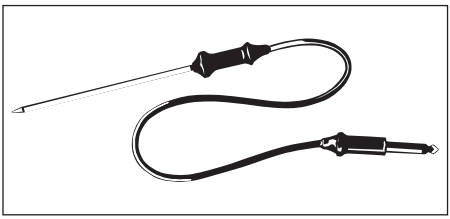
Food container set

Unperforated and perforated food container.



Meat probe

For determining exactly how far joints of meat are cooked.



Before Using for the first time

If you would like to change one of these base settings at a later date, please refer to the chapter Basic Settings.

Setting the language

1. When the appliance has been connected to the electrical supply, the following is shown in the display.

– the company logo
– the version of the software and the period of operation
– the message ”Set language”

2. Using − or +, select the desired language.
3. Confirm selected language with **OK**.

From now on the texts in the display appear in the language set.

Setting contrast and brightness

After you have set the language, the messages “Set contrast” and “Set brightness” are displayed.
The contrast and the brightness are set according to the language set (see section “Setting language”)

Setting the clock

After you have set the contrast and the brightness, the message ”Set Time of Day” is displayed.

4. Using − or + set the hour of the current time.
5. Confirm with **OK**.
6. Using − or + set the minutes of the current time.
7. Confirm with **OK**.

The appliance is now ready to use.

The time only has to be set if the appliance is disconnected from the power supply for a long time.

Initial cleaning

Clean the oven before using it for the first time.

Important: Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.

For the metal surfaces, use commercially available cleaning agents.

1. Open the oven door.
   The oven light is lit.
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Oven

The menus in overview

Main menu		Sub menu	
	Assisted Cooking		Pork/Veal
			Beef/Game/Lamb
			Poultry
			Fish
			Cake
			Desserts
			Pizza/Pie/Bread
			Casseroles/Gratins
			Side Dishes
			Combi Steaming
			Convenience
		☆	Specials
	Heating Functions		Fan Cooking
			Conventional Cooking
			Pizza Setting
			Turbo Grill
			Economy Grill
			Dual Grill
			Bottom Heat
			Slow Cook
			Quarter Steam + Heat
			Half Steam + Heat
			Full Steam
	My Programmes		1- My Program
			2- My Program
			...
			Edit Programme Name
	Cleaning Menu		Steam Cleaning
			Cleaning Assistant

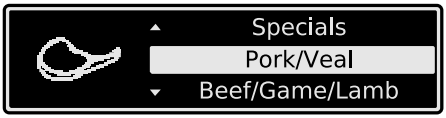
Main menu		Sub menu	
	Basic Settings		Set Time of Day
			Time Indication
			Set+Go
			Heat+Hold
			Time Extension
			Display Contrast
			Display Brightness
			Set language
			Buzzer Volume
			Key Tones
			Alarm/Error Tones
			Service
			Factory Settings

Operation of the menus

Example

1. Switch the appliance on with ⏻. You will find yourself in the main menu.
2. With ∨ or ∧ select the desired main menu.
3. Use **OK** to move to the appropriated sub-menus.

The sub-menu selected is displayed.



At every point you can get back to the the main menu with 🏠.

At the end of most menus there is the menu option Back.
You use this to go back to the higher menu.

You can cancel a procedure by pressing 🏠.
Then you will find yourself back in the main menu.

Cooling fan

The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

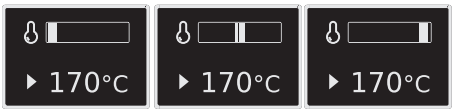
Heat indicator

Heating up indicator

When an oven function has been **switched on** the bar that keeps getting longer indicates how far the oven has heated up.

Fast heating indicator

With some oven functions the heating up time is shortened by the automatic function Fast heating.
Until the set temperature is reached, a stiped bar goes from left to right in the heat indicator.



Residual heat indicator

After **switching off** the oven, the residual heat is displayed to the degree.

Displaying temperature to the degree

The temperature is displayed to the degree instead of the bar of the heating up indicator for 5 seconds during the heating up time.
Press + and − at the same time.

When the temperature set is reached, an audible signal sounds.

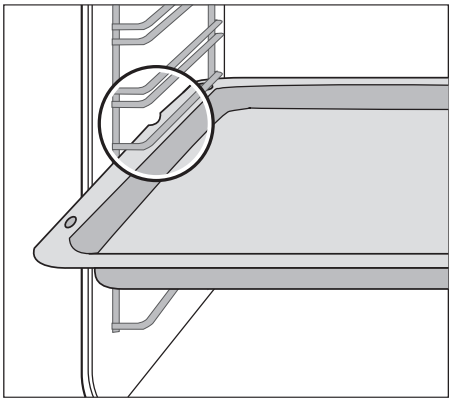
Inserting the Oven Shelf, Baking Tray and Roasting Pan

Shelf runner safety and anti-tip device

As a shelf runner safety device, all insertable components have a small curved indentation at the bottom on the right and left-hand edge. Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

Inserting the baking tray or roasting pan

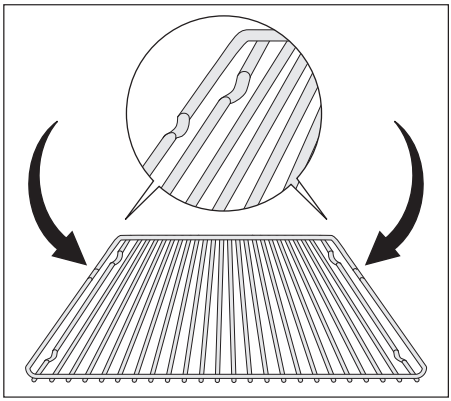
Push the baking tray or roasting pan between the guide bars of the selected oven level.



Inserting the oven shelf:

Insert the oven shelf so that the feet point downwards.

Push the oven shelf between the guide bars of the selected oven level.

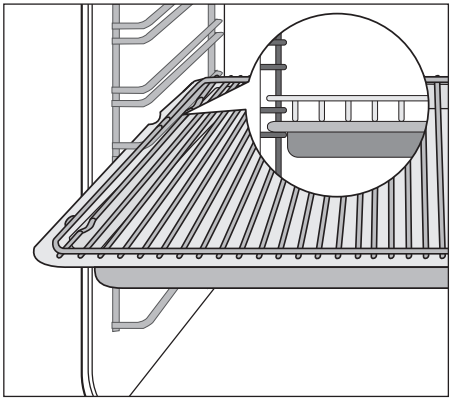


The high rim around the oven shelf is an additional device to prevent cookware from slipping.

Inserting the oven shelf and roasting pan together

Lay the oven shelf on the roasting pan.

Push the roasting pan **between** the guide bars of the selected oven level.



Inserting/Removing the Grease Filter

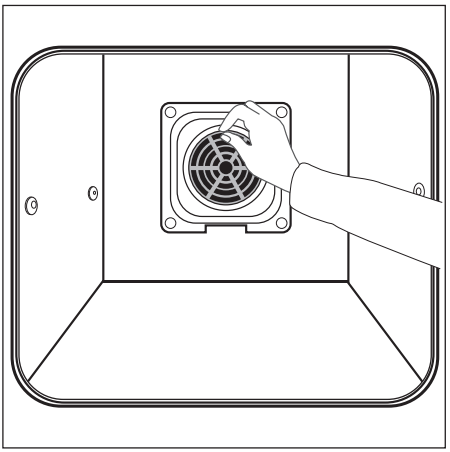
Only use the grease filter when roasting to protect the rear heating elements from fat splashes.

Inserting the grease filter

Hold the grease filter by the grip and insert the two mounts downwards into the opening on the rear wall of the oven (fan opening).

Taking out the grease filter

Hold the grease filter by the grip and unhook it.



The menu Assisted Cooking

The Assisted Cooking in overview

The dishes in the Kitchen Assistant (except for Specials) are prepared with automatic systems.
The automatic systems offer the optimum settings (oven functions, temperature, cook time) for the respective dish.

	Category	Dish	
	Pork/Veal	Roast pork	Knuckle of veal
		Rack of pork	Osso buco
		Knuckle of pork	Stuffed breast of veal
		Shoulder of pork	Meatloaf
		Roast veal	
	Beef/Game/Lamb	Roast beef /fillet	Roast hare
		Scandanavian beef	Rabbit in mustard
		Roast beef	Wild boar
		Pot roast	Roast lamb
		Saddle of venison	Rack of lamb, pink
		Saddle of venison	Leg of lamb
	Poultry	Chicken, whole	Chicken drumsticks
		Turkey, whole	Coq au Vin
		Duck, whole	Duck à l'orange
		Goose, whole	Stuffed chicken
		Turkey breast	Poached chicken breast
	Fish	Whole fish	Stuffed calamari
		Fish fillets	Poached fish
		Dried code	Fish bake
		Fish in salt crust	Steamed trout

	Category	Dish	
	Cake	Lemon cake	Gugelhupf
		Swedish cake	Savarin cake
		Biscuit base	Brownies
		Cheesecake	Muffins
		Fruit cake	Tart, sweet
		Crumble cake	Carrot cake
		Butter plait	Almond cake
		Yeast plait	Fruit tart
	Desserts	Crème caramel	Cherry pudding
		Coconut custard	Yeast dumplings
		Cappuccino cake	
	Pizza/Pie/Bread	Tray pizza	Quark cups
		Onion pie	White bread
		Quiche Lorraine	Famer bread
		Goat's cheese tart	Piroggen
		Cheese flan	
	Casseroles/Gratins	Lasagne	Pasta bake
		Cannelloni	Baked chicory
		Potato gratin	Bake
		Moussaka	Cabbage bake
	Side Dishes	Mediterranean vegetables	Boiled potatoes
		Vegetables	Soft pretzel dumplings
		Peeled tomatoes	Rice
		Jacket potatoes	Baked egg soup garnish
	Combi Steaming	Steam Menu 1	Steam Menu 3
		Steam Menu 2	

	Category	Dish	
	Convenience	Pizza, frozen	Bread/rolls
		American pizza, frozen	Bread/rolls, frozen
		Pizza, chilled	Apple strudel, frozen
		Pizza snacks, frozen	Fish fillet, frozen
		Chips	Chicken wings
		Croquettes	Lasagne/Cannelloni
		Röstis	
☆	Specials	Defrost	Keep Warm
		Drying	Preserving
		Regenerating	Plate Warming

You will find practical information on the various automatic systems, recipes and oven functions in the accompanying booklet.

Using the steam cooking menus in the combi-steam cooking category you can get a complete menu ready at the same time.
The main dish with accompaniments and a dessert are cooked with one another or after one another in the oven.
The steam menus are described in the accompanying leaflet.

Operation of the Assisted Cooking

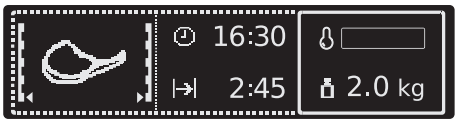
Assisted Cooking with Weight Automatic

The roasting time is automatically determined by inputting the weight.

Example

1. Using ∨ or ∧ select the menu option Assisted Cooking, the desired category and the dish.
2. Confirm each one with **OK**.
3. Using ∨ or ∧ select Weight Automatic.
4. Confirm with **OK**

5. Using + or − set the weight of the food.
   The setting changes in 0.2 kg steps.



The automatic programme is started. As soon as the automatic programme has finished, an audible signal sounds.

6. Press any key to switch off the signal.

If the suggested weight is not changed within approx. 5 seconds, the programme starts automatically.
The weight can be altered at any time.

With all poultry programmes turn the food after 30 minutes.
A reminder is displayed.

Assisted Cooking with Meatprobe Automatic

The oven switches itself off automatically when the pre-set core temperature set is reached.

Important: Only the Meatprobe supplied may be used. If replacing, please use only original replacement parts.

Example

1. Switch the appliance on using ⏻.
2. Using ∨ or ∧ select the menu option Assisted Cooking, the desired category and the dish.
3. Confirm each one using **OK**.
4. Using ∨ or ∧ select Meatprobe Automatic.
5. Confirm with **OK**.

Message appears telling you to insert the Meatprobe.

6. Insert Meatprobe (see section Meatprobe).
7. The automatic programme is started.

As soon as the automatic programme has finished, an audible signal sounds.

8. Press any key to switch off the signal.
9. Remove Meatprobe.

Within a few minutes a provisional end time at which the set core temperature will be reached is calculated. This time is constantly recalculated and updated in the display. The system requires that the Meatprobe is pushed into the meat

Warning: The Meatprobe is hot! There is a risk of being burned when removing the plug and the tip of the meat probe.

Assisted Cooking with Recipe Automatic

All settings are fixed and cannot be changed.

Example

1. Using ∨ or ∧ select the menu option Assisted Cooking, the desired category and the dish.
2. Confirm each one with **OK**.
3. Using ∨ or ∧ select Recipe Automatic.

4. Confirm with **OK**.

The automatic programme is started. As soon as the automatic programme has finished, an audible signal sounds.

5. Press any key to switch off the signal.

Manual

With Manual the optimum settings (oven function and temperature) for the respective dish are taken, but you can change them.
This may be the case if you don't want to use the Meatprobe,you don't know the weight of your food or have your own recipe.

Example

1. Using ∨ or ∧ select the menu option Assisted Cooking, the desired category and the dish.
2. Confirm each one with **OK**.
3. Using ∨ or ∧ select Manual.
4. Confirm with **OK**.

You are now in the corresponding oven function and can carry out the setting you want (see section "Operating the oven functions").

The Oven Functions menu

The oven functions in overview

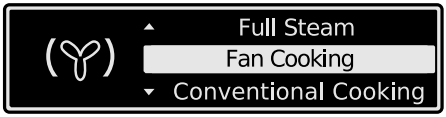
Using the oven functions you can set baking and roasting sessions to suit your requirements.

Oven function		Application	Heating element/fan
	Fan Cooking	For **baking** on **up to three oven levels** at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional.	Top heat, bottom heat, rear wall heating element, fan
	Conventional Cooking	For **baking** and **roasting** on **one oven level**.	Top heat, bottomheat
	Pizza Setting	For baking on one oven level dishes that require **more intensive browning and a crispy base**. Set the oven temperatures 20-40 °C lower than when using Conventional.	Bottom heat, rear wall heating element, fan
	Turbo Grill	For **roasting** larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**.	Grill, top heat, fan
	Economy Grill	For **grilling** flat foodstuffs placed in the **middle of the grill** and for **toasting**.	Grill
	Dual Grill	For **grilling** flat foodstuffs in **large quantities** and for **toasting**.	Grill, top heat
	Bottom Heat	For **baking** cakes with **crispy or crusty bases**.	Bottom heat
	Slow Cook	For preparing especially tender, succulent roasts.	Rear heating element, fan
	Quarter Steam + Heat	For **baking** and **roasting** and warming up frozen or chilled foods.	Hot air, steam generator, fan
	Half Steam + Heat	For foods with a high moisture content and for reheating foods.	Hot air, steam generator, fan
	Full Steam Cooking	For fruit, vegetables, fish, potatoes, rice, pasta or special side-dishes.	Steam generator, bottom heat, fan

Operating the oven functions

Example

1. Switch the appliance on with ⏻.
2. Using ∨ or ∧ select the menu option oven function.
3. Confirm with **OK**.
4. Using ∨ or ∧ select oven function **Fan Cooking**.
5. Confirm with **OK**.



6. Using + or − set the desired temperature.
7. Confirm with **OK** or wait 5 seconds. The oven starts to heat up.

When the temperature set is reached, an acoustic signal sounds.

The oven is starting to heat up if

- the symbol for the oven function is animated.
- the oven light is switched on.
- the corresponding heating element (e.g. fan) is switched on.

Besides the temperature other functions can be set using ⏲ (see section Additional functions).

The menu My Programmes

My Programmes in overview

Sub menu	Description
1- My Program 2- My Program ...	To save optimum settings for your own recipes.
Edit Programme Name	To rename stored programmes.

You can store 20 programmes.

Operation of My Programmes

Storing a programme

1. Select oven function or Assisted Cooking with the desired settings.
2. During or after the oven function or the Assisted Cookingpress key repeatedly until the ”SAVE” window appears.

3. Confirm using the **OK** key.
   The next free memory position is displayed.
4. Confirm using the **OK** key.
5. You can now write the name of your programme.
   The first letter flashes.
6. Using + or − select the desired letter in alphabetical order.
7. Using ∧ or ∨ move the writing mark to the right or left.

The next letter flashes and can be changed, and so on.

8. Confirm with **OK** when you have written your programme name.

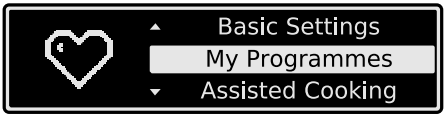
Your programme is stored.

Memory positions that are already filled can be overwritten at any time. Instead of the suggested free memory position, with ∧or ∨ select the programme that you would like to overwrite.

2Programmes can be renamed at any time in the menu ”Edit Programme Name”.

Calling up a programme

1. Switch the appliance on with ⏻.
2. Using the arrow keys ∨ or ∧ select the menu option My Programmes.
3. Confirm with **OK**.
4. Using the direction keys ∨ or ∧ select the stored programme.
5. Confirm with **OK**.



The stored programme with its settings starts.

If no programmes have been stored, a message appears to say how programmes are stored.

The cleaning menu

Cleaning in overview

	Sub menu	Description
	Steam Cleaning	To clean oven with steam.
	Cleaning Assistant	Before Steam Cleaning reminds you what has to be observed with Steam Cleaning The Cleaning Assistant can be switched on and off.

How you operate the Steam Cleaning and switch the Cleaning Assistant on and off is described in the section “Cleaning and care”.

The menu Basic Settings

The Basic Settings in overview

Independent of the current use of the oven, you can change various base settings.

	Setting	Display	Description
	Set Time of Day	12:15	Setting current time on the clock.
	Time Indication	– On	Current time is displayed when the appliance is switched off.
		– Off	Current time is not displayed when the appliance is switched off, because the display switches off completely - energy-saving.
	Set+Go	– On	Set+Go function is displayed in the Select options window and can be activated.
		– Off	Set+Go function is not displayed in the Select options window.
	Heat+Hold	– On	Heat+Hold function is displayed in the Select options window and can be activated.
		– Off	Heat+Hold function is not displayed in the Select options window.
	Time Extension	– On – Off	Switch Time Extension function on or off.
	Display Contrast	1 10	Set display contrast in steps.
	Display Brightness	1 10	Set display brightness in steps.
	Set language	– Deutsch –	Select and set language in the display.
	Buzzer Volume	1 10	Set volume of key beeps and signals in steps.
	Key Tones	– On – Off	Key beeps confirm each time a key is pressed. Switch key beeps on or off.
	Alarm/Error Tones	– On – Off	Warning beeps sound when steps which cannot be carried out are selected. Switch warning beeps on or off.
	Service	ECAIA207 V03IA003 24	Indicates the version of the software and the period of operation.
	Factory Settings		Reset all settings to the factory settings (My Programmes too).

Between 22:00 and 6:00 the display reduces its brightness when the appliance is switched off to save energy.

Operation of the Basic Settings

Example

1. Using ∨ or ∧ select the menu option Basic Settings.
2. Confirm with **OK**.
3. Using ∨ or ∧ go to the setting that you want to adjust.
4. Confirm with **OK**.
   The value currently set appears in the display.
5. Using + or — select the desired value.
6. Confirm with **OK**.
   The setting is changed.

Additional functions

Your oven is equipped with the following additional functions.

- Minute Minder
- Duration
- End Time
- Time Extension
- Heat+Hold
- Set+Go
- Key Lock
- Child Lock
- Safety cut-out
- Meatprobe
- Steam cooking functions , ,

Minute Minder

To set a countdown. When it has counted down, an audible signal sounds. This function has no effect on the operation of the oven.

1. Press key repeatedly until the "Minute Minder" window appears.

Using + or − key, set the desired countdown (max. 2 hours 30 minutes).

2. Confirm with **OK** or wait 5 seconds. The last menu option visited and the remaining time are displayed.

When the time has counted down to 10%, a short signal sounds.
When the time has elapsed, an acoustic signal sounds for 2 minutes and a message is displayed.

3. Press any key to stop the signal (except ⏻).

The Minute Minder remains active if you change to another function or the appliance is switched off.

Duration |→|or End Time →|

Duration |→|

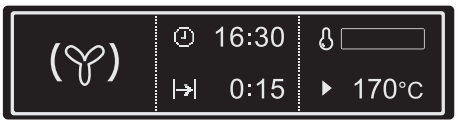
For setting how long the oven is to operate.

End Time →|

For setting when the oven is to switch itself off again.

1. Select oven function.
2. Press ⏲ key repeatedly until the "Duration/End Time" window appears.
3. Using + or — key, set the desired cooking time or switch-off time (max. 23 hours 59 minutes).

4. Confirm with **OK** or wait 5 seconds. The settings of the selected oven function are displayed with the cooking time or switch-off time set.



When the time has elapsed, an acoustic signal sounds for 2 minutes and a message is displayed.
The oven switches itself off.

5. Press any key to stop the signal (except ⏻).

Irrespective of the oven function set the fixed cook time remains. You can move between the oven functions.
Condition: The oven function to which you move has no fixed cook time.

If the Meatprobe is inserted, Duration |→| or End Time →| is not possible.

Using residual heat with the Duration |→| and End Time →| clock functions

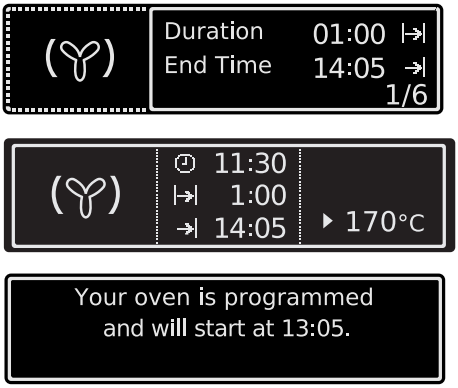
When the Duration |→| and End Time →| clock functions are used, the oven switches the heating elements off, when 90% of the time set or calculated has elapsed. The residual heat present is used to continue the cooking process until the time set has elapsed (3 to 20 mins.).

Duration |→| and End Time →| combined

Duration |→| and End Time →| can be used simultaneously, if the oven is to be switched on and off automatically at a later time.

1. Select oven function.
2. Press key repeatedly until the "Duration/End Time" window appears.
3. Using the Duration |→| function, set the time required for cooking the dish, e.g.: 1 hour.
4. Confirm with **OK**.
5. Using the End Time →| function, set the time at which the dish is to be ready, e.g.: 14:05.
6. Confirm with **OK** or wait 5 seconds.
7. The selected oven function is displayed with the cooking time and switch-off time set for a few seconds..

A message is displayed when the programme starts.



Time Extension

Let the last oven function run again after the time has elapsed.

Condition:

- All oven functions with Duration or Weight Automatic.
- No oven functions with Meatprobe and steam functions.

The Time Extension can be switched on and off in the menu Basic Settings.

To switch on Time Extension

Oven function is completed.

Signal sounds and message appears.

1. Press any key.
2. Message for Time Extension appears for approx. 5 minutes.
3. Activate with Time Extension.
4. Set period of the Time Extension using + or. −
5. Start Time Extension using OK or let it start automatically after 5 seconds.

The settings of the oven funtion are displayed with the new cook time.

The rest of the procedure is the same as a normal oven function. The Time Extension can be set repeatedly.

Heat+Hold

The function Heat+Hold keeps your prepared dish warm for 30 minutes, after the baking or roasting has ended.
This is helpful, for example, when your guests are late.

Condition for Heat+Hold:

- Fixed temperatur is above 80°C

To switch on Heat+Hold

1. Select oven function.
2. Press key repeatedly until the "Heat+Hold" window appears.
3. Confirm with **OK**.
   The function Heat+Hold is now switched on.
4. As soon as the oven function is completed, a signal sounds and Heat+Hold starts.

The oven function runs at 80°C for 30 minutes.
As soon as the 30 minutes with Heat+Hold are over, the oven switches itself off.

Irrespective of the oven function set Heat+Hold remains active. You can move between the oven functions.

Heat+Hold can be activated or deactivated in the Basic Settings menu.

Set+Go

The function Set+Go means you can set all settings for an oven function and then start it later.

Example application:
You prepare a dish in the morning and enter all necessary settings in the oven. Your child comes home at lunchtime, puts the dish in the oven, presses any key and the oven starts with your settings.

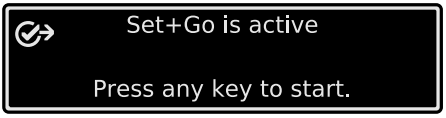
Condition:

- Fixed switch-Duration

To switch on Set+Go

1. Select oven function with desired settings.
2. Press key repeatedly until the ”Set+Go” window appears.

3. Confirm with **OK**.
   The function Set+Go is now switched on.



To start Set+Go

1. Press any key (except ⏻).
   Selected oven function starts.

   As soon as the oven function is completed, a signal sounds.
2. Press any key to switch off the signal.

While the selected oven function with is operating Set+Go, the Key Lock is active (see section Key Lock).

Set+Go can be activated or deactivated in the Basic Settings menu.

Key Lock

The key lock protects all functions set from accidental changes.

To switch on Key Lock

1. Select oven function.
2. Press key repeatedly until the ”Key Lock” window appears.
3. Confirm with **OK**.

The Key Lock is now activated.

To switch off Key Lock

1. Press the key.
2. Confirm with **OK**.

The Key Lock does not protect the appliance from being accidentally switched off.
After the appliance is switched off, the Key Lock is automatically cancelled.

Child Lock for the oven

As soon as the Child Lock child safety device is activated, the oven cannot be operated.

Switching on the Child Lock

No Oven Function must be selected.

1. Press ⏲ and — keys at the same time until a message appears in the display.

The key lock Child Lock is in operation.

Switching off the Child Lock

1. Press ⏲ and — keys at the same time until a message appears in the display.

The Child Lock is now deactivated and the oven is again ready for use.

Oven safety cut-out

If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.
A message appears.

The oven switches itself off when the oven temperature is:

30 - 120°C	after	12.5 hours
120 - 200°C	after	8.5 hours
200 - 230°C	after	5.5 hours

Using the appliance after a safety cut-out

Press the **OK** key.

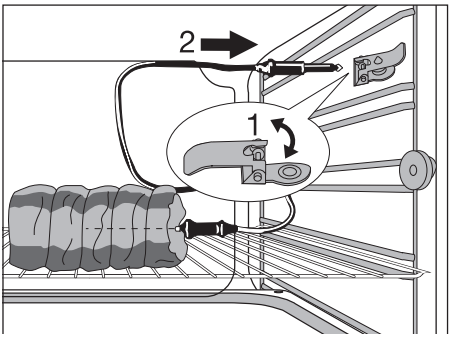
Meatprobe

The oven switches itself off when the core temperature set by you is reached.

Important!: Only the Meatprobe supplied may be used. If replacing, please use only original replacement parts.

Setting Meatprobe core temperature

1. Switch the appliance on with ⏻.
2. Push the tip of the Meatprobe right into the meat so that the tip is in the centre of the meat.
3. Insert the plug of the Meatprobe as far as it will go into the socket on the side wall of the oven.

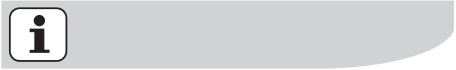


The window ”Meatprobe” is displayed.

4. Within 5 seconds using + or − set the desired core temperature.
5. Confirm set core temperature with **OK**.
6. Select oven function.

The menu for the oven function is displayed.

7. If necessary, set oven temperature.

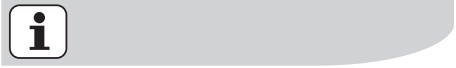


Within a few minutes a provisional end time at which the set core temperature will be reached is calculated. This time is constantly recalculated and updated in the display. The system requires that the Meatprobe is pushed into the meat and into the socket at the beginning of the cooking process and that it is not removed during the cooking process.

As soon as the pre-set core temperature is reached, a signal sounds.

8. Press any key to switch off the signal.

The Meatprobe can also be set, if an oven function has already been selected.
To subsequently change the core temperature, press key.

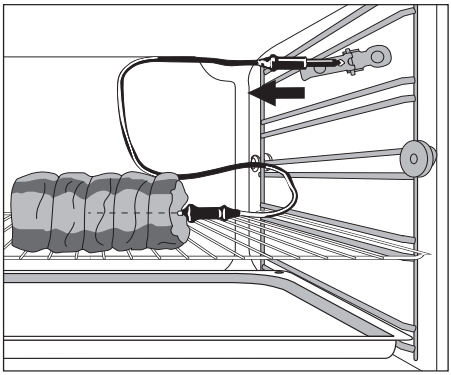


The core temperature is displayed from 30°C.

Removing the Meatprobe

Warning: The Meatprobe is very hot. There is a risk of being burned when removing the plug and the tip of the meat probe.

1. Remove the Meatprobe´s plug from the socket and take the meat out of the oven.
2. Switch off the appliance.



Steam cooking functions

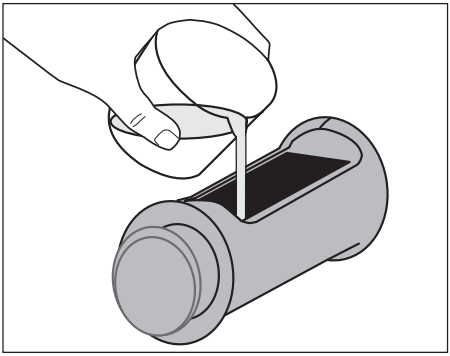
Important: The steam cooking functions must always be set in conjunction with the clock functions Duration |→| or End Time →| (see section Clock Functions Duration |→|/End Time →|).

Important: Only water can be used as the liquid.
A buzzing sound is heard when the water has been used up. When more water is added, the buzzing sound is switched off.

Because of the automatic steam dispersal period of approx. 5 minutes at the end of the cooking time and the heating up time of approx. 2 minutes, settings of less than 10 minutes have little effect.

Steam will also escape when the door is opened.

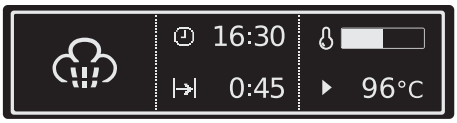
Full Steam



1. Water (approx.650 ml) is not poured directly into the steam generator, but **into the water drawer** in the control panel.

The water supply lasts for approx. 30 minutes.

2. Switch the appliance on with ⏻.
3. Using ∨ or ∧ select the menu option oven function.
4. Confirm with **OK**.
5. Using ∨ or ∧ the oven function Full Steam.
6. Confirm with **OK**.
7. Using + or − key, select the desired temperature.
8. Using ⏱, select the function Duration |→| or End Time →| and using the + or − set the desired cooking time or switch-off time.



After about 2 minutes, the first steam appears. An audible signal indicates when the cooking temperature set is reached.

Another signal indicates the end of the cooking time.

9. Switch off the appliance with ⏻.

After the oven has cooled down, soak up any remaining water from the steam generator using a sponge and, if necessary, wipe out with a little vinegar.

Leave the door open to let the oven dry completely.

Half Steam + Heat and Quarter Steam + Heat

The continual change from hot air to steam takes place automatically, with Half Steam + Heat however with a greater percentage of steam.

The oven functions Half Steam + Heat and Quarter Steam + Heat are operated in the same way as the oven function Full Steam

Cleaning and Care

Warning: For cleaning, the appliance must be switched off and cooled down.

Warning: For safety reasons, do not clean the appliance with steam jet or high-pressure cleaning equipment.

Attention: Do not use any scouring agents, sharp cleaning tools or scourers.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and warm water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.

Oven interior

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

1. When the oven door is opened, the oven light switches itself on automatically.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.

Remove stubborn dirt with special oven cleaners.

Important: if using an oven cleaner spray, please follow the manufacturer's instructions exactly.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Fat Filter

1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

Steam Cleaning

1. Place water (approx. 150ml) and 1 tablespoon of vinegar directly into the steam generator.
2. Using ∨ or ∧ select the menu option Cleaning.
3. Confirm with **OK**.
4. Using ∨ or ∧ select the menu option Steam Cleaning.

5. Confirm with **OK**.

The oven now heats up to the required temperature.
The duration of the process (15 mins.) is shown in the display.

6. An acoustic signal sounds when the programme has finished.
7. Press any button to switch off the signal.
8. Wipe out the oven with a soft cloth.

Remove any residual water from the steam generator.

To completely dry the oven, leave the oven door open for around 1 hour.

Cleaning Assistant

Before Steam Cleaning the Cleaning Assistant reminds you what has to be observed with Steam Cleaning.

Cleaning Assistant To switch on and off

1. Using ∨ or ∧ select the menu option Cleaning.
2. Confirm with **OK**.
3. Using ∨ or ∧ select the menu option Cleaning Assistant.

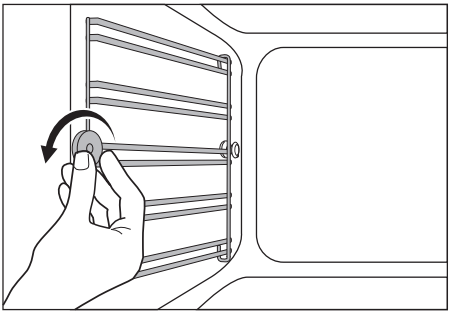
4. Using − or + switch the Cleaning Assistant on or off.

Side Rails

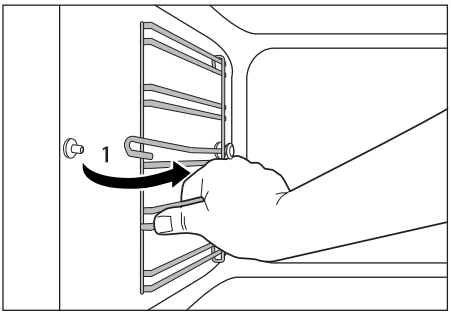
To clean the sides of the oven, the left and right side rails can be removed.

Taking out the side rails

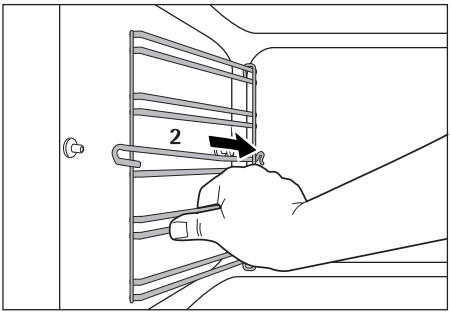
1. Loosen the screw.



2. Pull the rails sidewards (1).



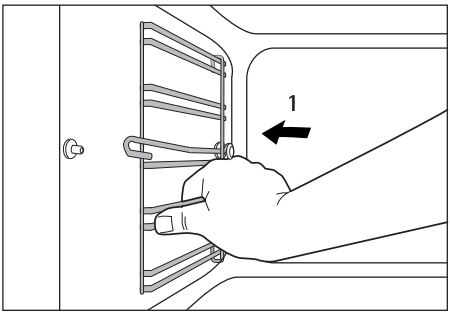
3. Lift the rails off the side attachments (2).



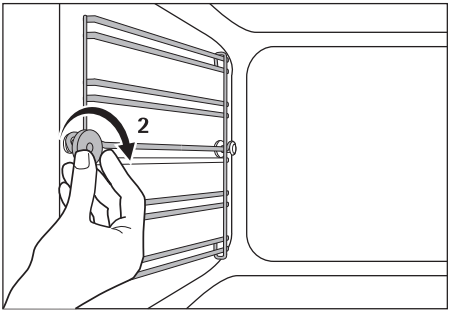
To remove/replace the side rails, open the cover on the Meatprobe socket.

Replace the side rails

1. Set the rails in the rear attachment and press into the griip on the side (1).



2. Insert the screw and tighten (2).



Steam generation system

Important: Wipe the steam generator dry after each use. Soak up water with a sponge.

Remove any lime residue with water and vinegar.

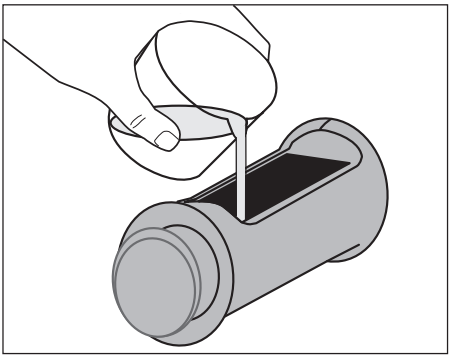
Important: Chemical descaling agents can damage the oven's surface enamel. Always follow the manufacturer's instructions exactly.

Water Drawer and Steam Generator

1. Pour water and vinegar (about 250 ml) into the steam generator **via the water drawer**.

Leave to work for approx. 10 minutes.

2. Remove the water and vinegar with a non-abrasive sponge.
3. Rinse out the steam generation system **through the water drawer** using clean water (100-200 ml).
4. Soak up remaining water from the steam generator with the sponge and wipe dry.
5. Leave the oven door open to let the oven dry out completely.



Oven Light

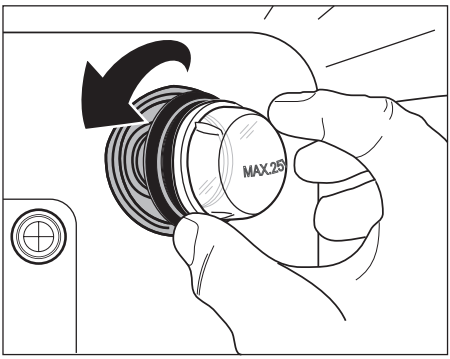
Danger of electrocution! Before replacing the oven light bulb:

- Switch off the oven.
- Take the fuses out of the fuse box, or switch off.

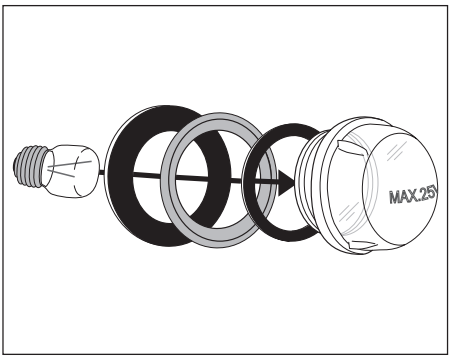
To protect the oven light bulb and the glass cap, lay a cloth on the bottom of the oven.

Replacing the rear oven light bulb/ cleaning the glass cap

1. Take off the cap by turning to the left.
2. Remove seals and metal ring, and clean the glass cap.
3. If necessary:
   replace bulb with a 25 Watt, 230V, 300°C heat-resistant oven light bulb.

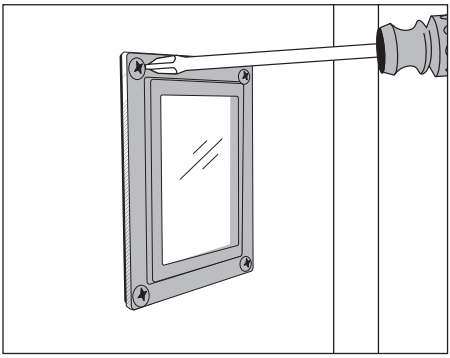


4. Fit seals and metal ring to the glass cap.
5. Re-fit the glass cap.

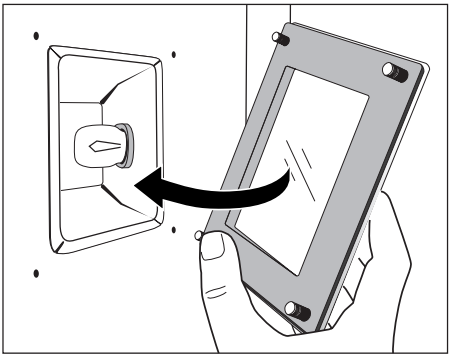


Replacing the oven side light bulb/ cleaning the glass cap

1. Take out the side rails.
2. Unscrew the metal frame using a cross-tip screwdriver.
3. Take off the metal frame and seal, and clean.
4. If necessary:
   replace bulb with a 25 Watt, 230V, 300°C heat-resistant oven light bulb.



5. Put the metal frame and seal back in place, insert screws, and tighten.
6. Replace the side rails.

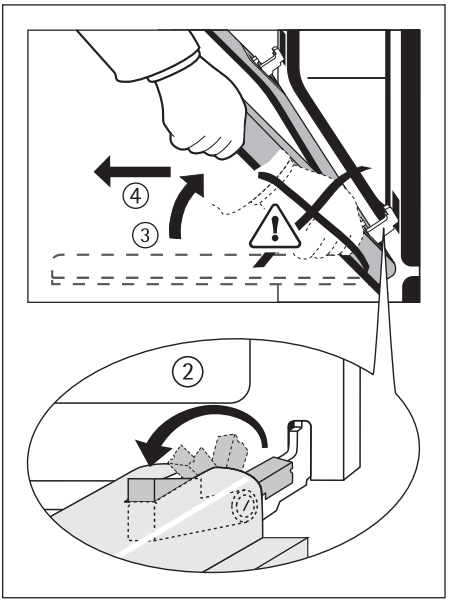


Oven Door

The door of your appliance may be removed for cleaning.

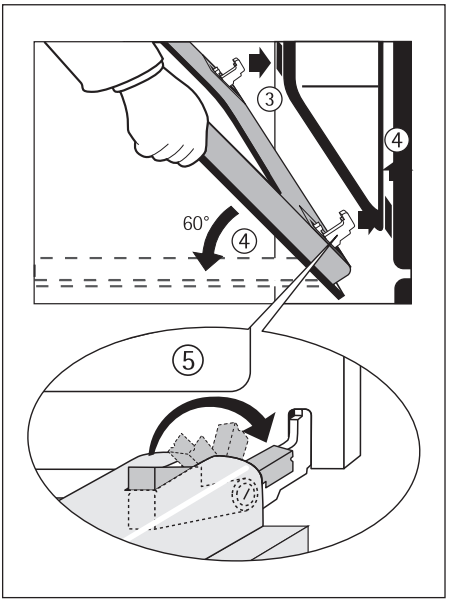
Removing the oven door

1. Open the oven door completely.
2. **Completely** fold back the **clamping levers** on both door hinges.
3. Grip the oven door with both hands and close it about 3/4 **going past the point of resistance**.
4. Pull the door away from the oven (**Caution**: the door is heavy!)
5. Place the door, outer surface downwards, on a soft, flat surface, (for example on a blanket) to avoid scratches.



Hanging the oven door

1. From the side of the door on which the handle is positioned, take hold of the sides of the door with both hands.
2. Hold the door at an angle of approx. 60°.
3. Insert the door hinges as far as possible into the two slots on the right and left at the bottom of the oven **at the same time**.
4. Lift the door up until resistance is met and then open it fully.
5. Fold the clamping levers on both door hinges back into their original position.
6. Close the oven door



What to do if **...**

Problem	Possible cause	Remedy
The oven is not heating up	The oven has not been switched on	Switch oven on
	The required settings have not been set	Check the settings
	The house wiring fuse (in the fuse box) has tripped	Check fuse. If the fuses trip several times, please call a qualified electrician
The oven lighting is not operating	The oven light bulb is faulty	Replace oven light bulb
"F11" appears in the clock display.	The meat probe has short circuited or the plug of the meat probe is not firmly in position in the socket	Insert the meat probe plug into the socket on the oven side wall as far as it will go
A fault code that is not listed above appears in the clock display	Electronic fault	Switch the appliance off and on again via the house fuse or the safety switch in the fuse box. If it is displayed again, please contact the Customer Care Department

If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.

Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

Advice on cookers with metal fronts:

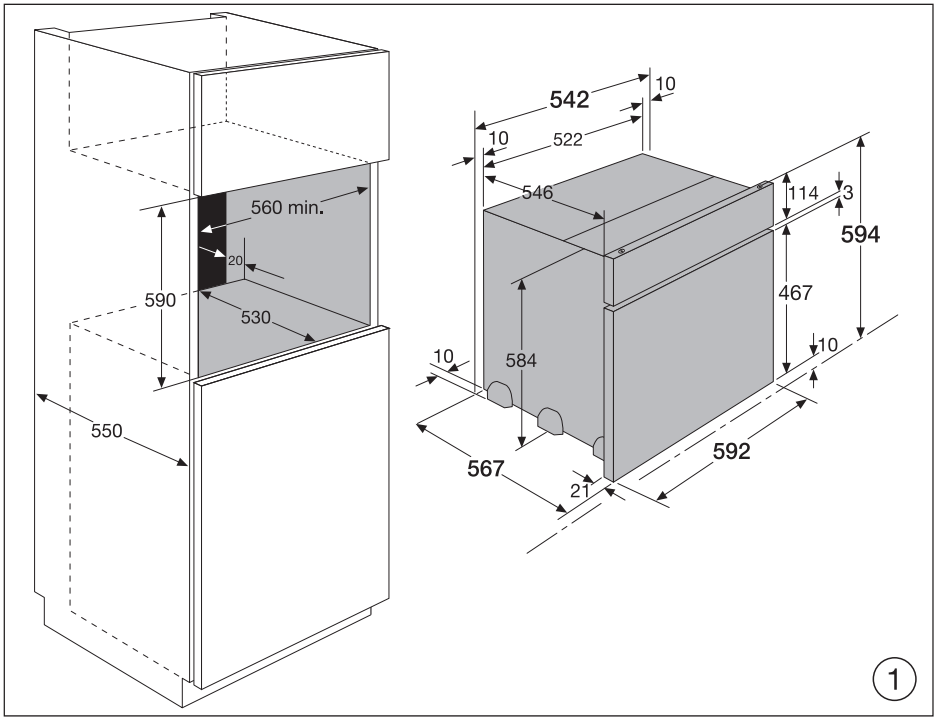
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Installation Instructions

Important: Any electrical installation work must be carried out by a qualified electrician/competent person. The oven must be installed according to the instructions supplied.

Safety Instructions for the Installer

- Protection against access to live parts must be guranteed by the installation.
- The unit in which the appliance is fitted must satisfy the requirements of DIN 68930 in respect of stability.
- This oven must be installed by qualified personnel to the relevant Standards.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven before using the oven.
- Do not attempt to modify the oven in any way.
- The built-in cooker and hobs are fitted with special connector systems. They may only be combined with units of the corresponding system.


560 min.
20
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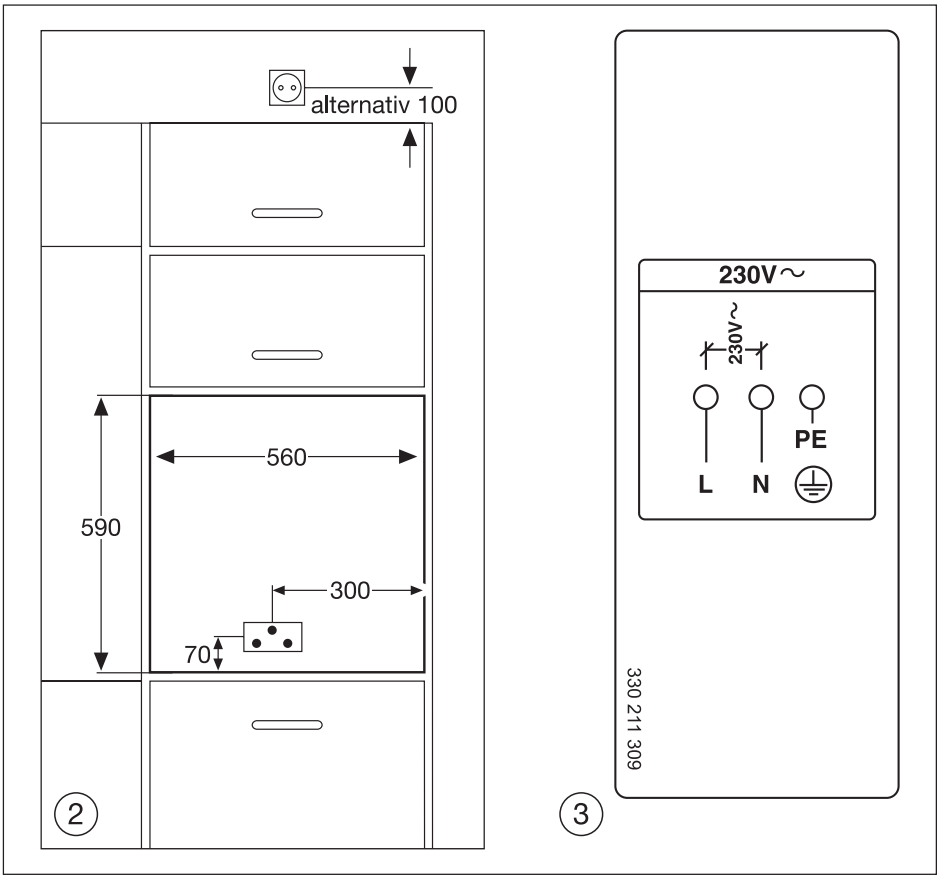
1


alternativ 100
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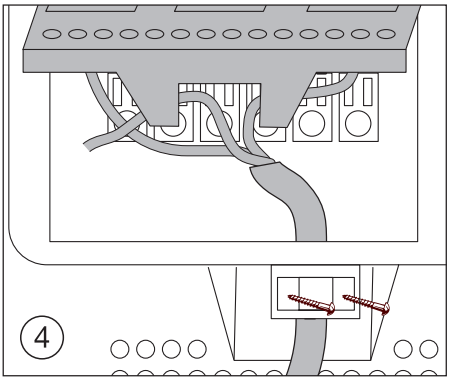
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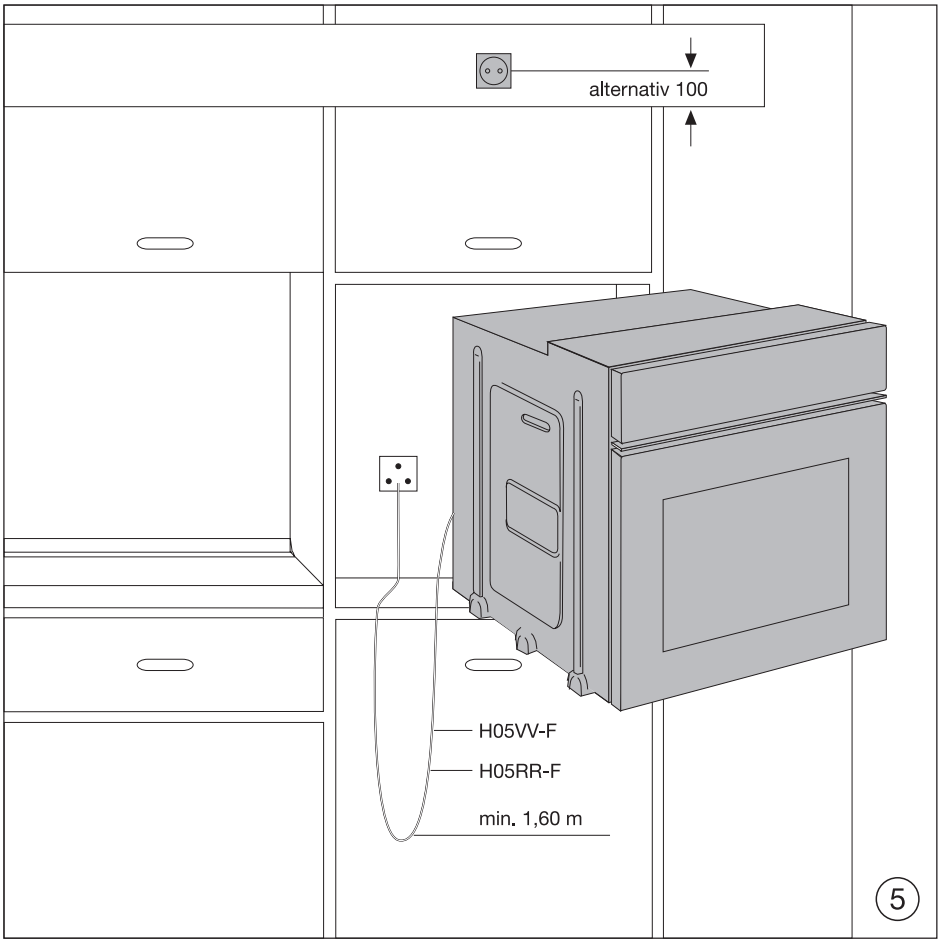
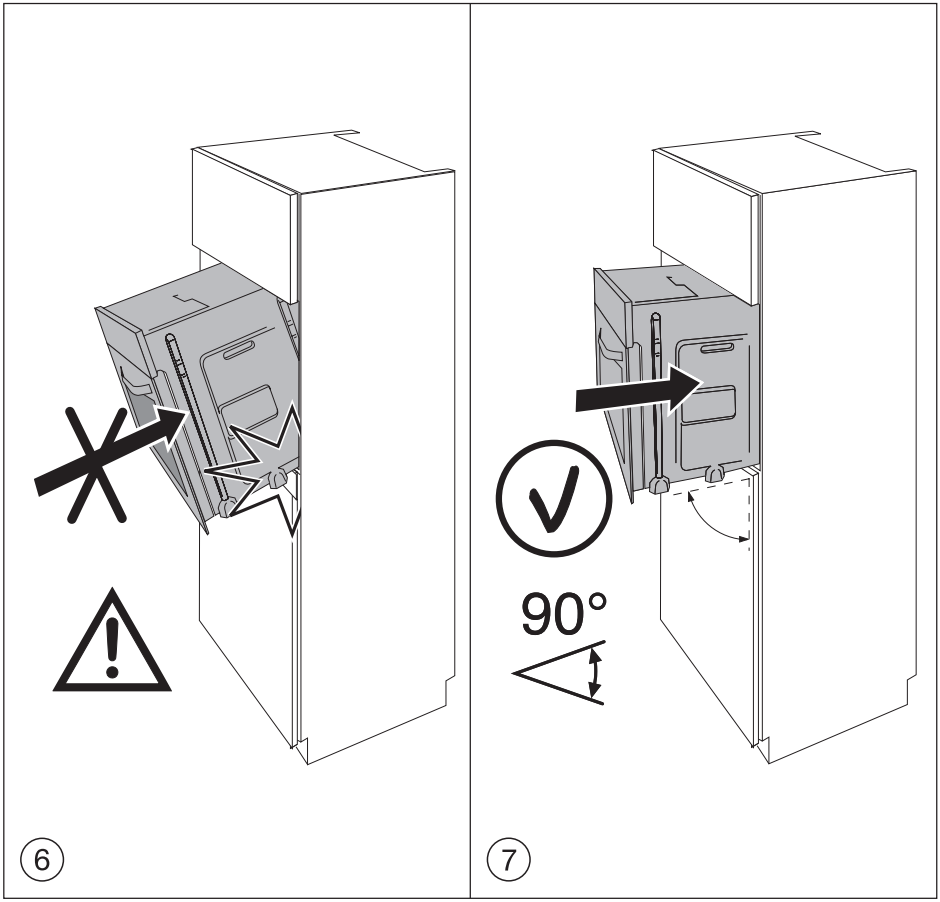
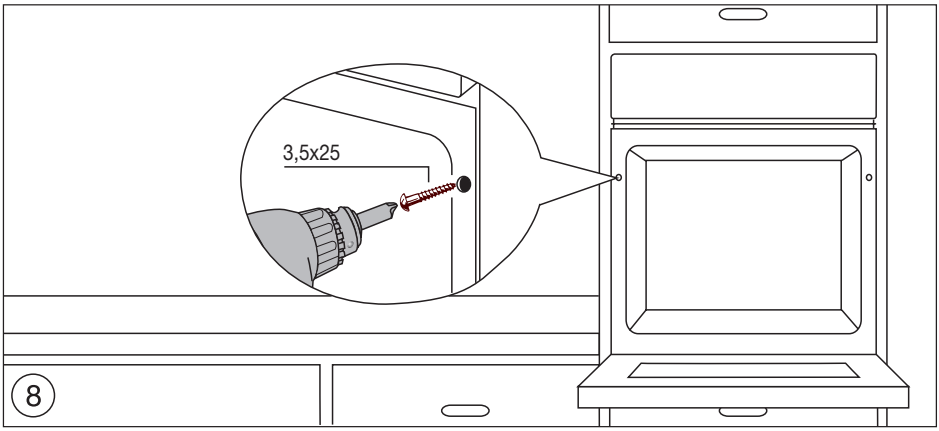

alternativ 100
H05VV-F
H05RR-F
min. 1,60 m
5


90°
6
7


3,5x25
8

Disposal

Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Old appliance

The symbol **on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.**

Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Guarantee/Customer Service

European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

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Service

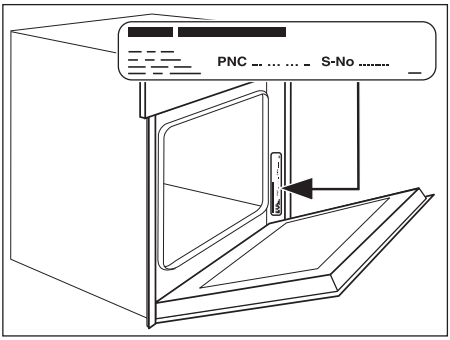
In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section “What to do if…”).

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

– Model description
– Product number (PNC)
– Serial number (S No.)
  (for numbers see rating plate)
– Type of fault
– Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:



Model description: .....

PNC: .....

S No: .....

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